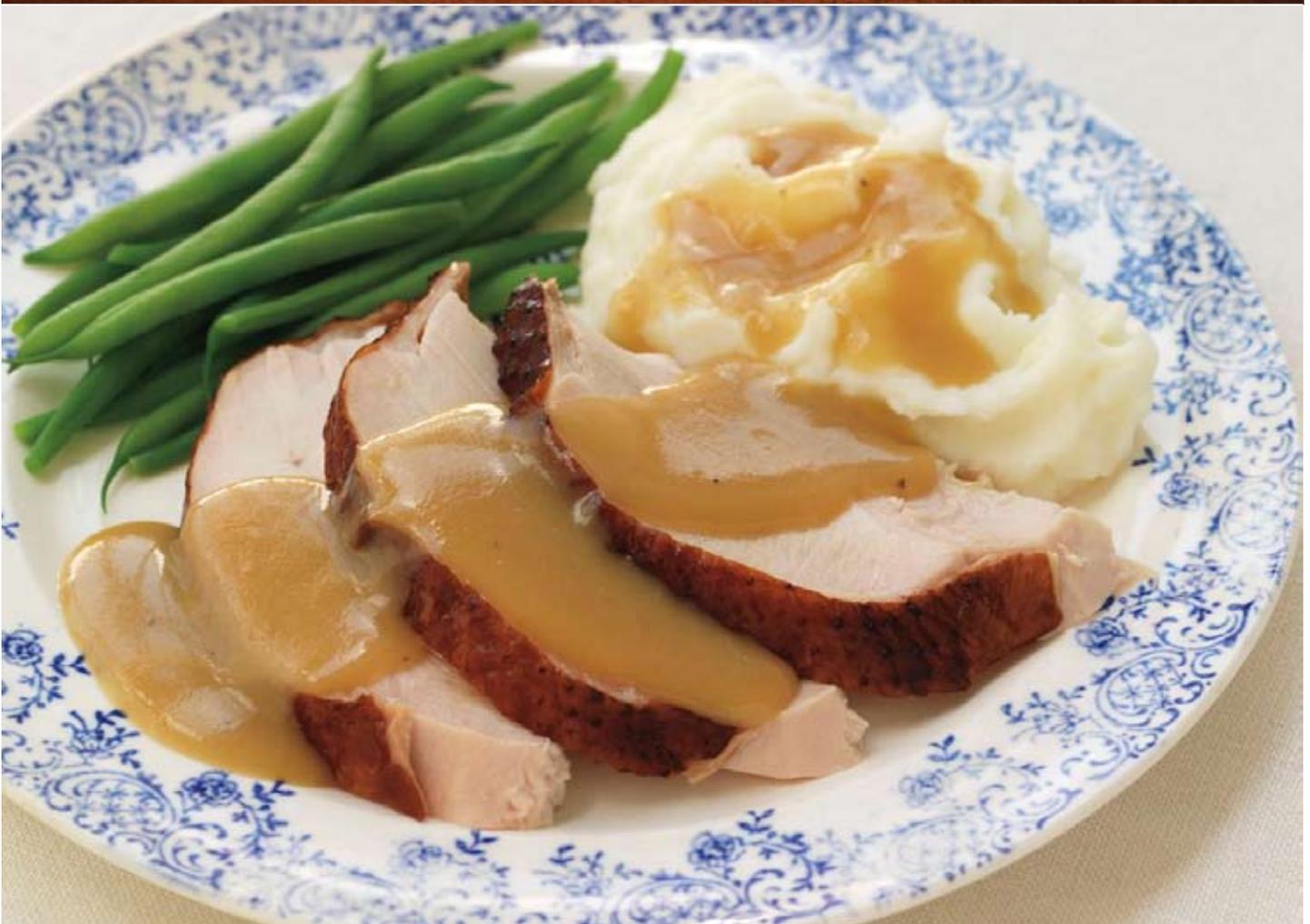




# weber's WAY TO GRILL™

HICKORY-SMOKED TURKEY  
WITH BOURBON GRAVY



# HICKORY-SMOKED TURKEY WITH BOURBON GRAVY

**SERVES:** 8 TO 12

**PREP TIME:** 20 MINUTES

**DRY BRINING TIME:** 12 HOURS

**WAY TO GRILL:** INDIRECT MEDIUM HEAT (350° TO 400°F)

**GRILLING TIME:** ABOUT 2½ HOURS

**SPECIAL EQUIPMENT:** 3 LARGE DISPOSABLE FOIL PANS, INSTANT-READ THERMOMETER

- 1 turkey, about 12 pounds
- 2 tablespoons kosher salt
- 2 teaspoons freshly ground black pepper
- 3 tablespoons unsalted butter, softened

## AROMATICS

- 1 cup chopped yellow onion
- ½ cup chopped carrot
- ½ cup chopped celery
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried sage
  
- 2 cups chicken broth, plus more for gravy
- 4 handfuls hickory wood chips, soaked in water for at least 30 minutes

## GRAVY

- ½ cup all-purpose flour
- 3 tablespoons bourbon
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

- 1.** The day before grilling, prepare the turkey. Remove the giblets from the turkey and set aside for another use. Rinse the turkey with cold water, shake off the excess water, but do not pat dry. In a small bowl combine the salt and pepper and season all over the turkey, inside and out. Place the turkey on a sheet pan. Refrigerate, uncovered, for 12 hours.
- 2.** Remove the turkey from the refrigerator. The skin may look dry, and that's okay. Do not rinse the turkey. Let the turkey stand at room temperature for 1 hour. Brush the legs, breast, and wings with the butter.
- 3.** Place one foil pan inside the other and combine the aromatics in the top pan. (Do not use a high-quality metal roasting pan, as the smoke may discolor it.) Add 2 cups of the chicken broth. Place the turkey, breast side down, inside the foil pans and over the aromatics.

**4.** Drain and add 2 handfuls of the wood chips directly onto burning coals or to the smoker box of a gas grill, following manufacturer's instructions. Grill the turkey over *indirect medium heat*, with the lid closed, for 1 hour, keeping the grill's temperature between 350° to 400°F.

**5.** After grilling for 1 hour, wearing barbecue mitts and using a pair of tongs, flip over the turkey so that the breast side is facing up. For charcoal grilling, add 12 to 15 unlit briquettes to the coals to maintain the heat of the grill. Add the remaining 2 handfuls of the wood chips. Continue grilling and smoking the turkey until it is golden brown and a thermometer inserted in the thickest part of the thigh (not touching the bone) reaches 170°F, 1½ hours. After the turkey has been on the grill for 1½ hours, check to see if the wing tips or the ends of the drumsticks are getting too dark. If so, wrap them with foil.

**6.** Carefully remove the turkey and roasting pans from the grill. Transfer the turkey to a carving board and let rest for 20 to 30 minutes. Save the pan juices and vegetables to make the gravy.

**7.** Strain the pan juices into a fat separator, pressing the vegetables firmly with a wooden spoon to extract as much liquid as possible. Discard the vegetables left in the strainer. Let the pan juices stand until the fat rises to the surface, about 2 minutes. Pour the pan juices into a 1-quart measuring cup. Add more chicken broth, if needed, to make 3 cups. Measure the turkey fat; you should have ½ cup. Add melted butter, if needed.

**8.** In a medium, heavy-bottomed saucepan over medium heat, warm the fat. Whisk in the flour and let bubble until golden brown, about 2 minutes. Whisk in the stock mixture and the bourbon. Gently heat until lightly thickened, stirring often. Season with the salt and pepper.

**9.** Carve the turkey and serve with the gravy.



## WAY TO COOK TURKEY 5 THINGS YOU NEED TO KNOW

Every November millions of Americans tighten up with stress at the thought of how to cook a golden, succulent turkey for Thanksgiving. Let me tell you; it's not that difficult. Focus on a handful of critical elements.

### 1 BRINING A DAY AHEAD

Because turkey meat is so lean and bland, some kind of brining is important. In the following recipe I call for a dry brine, which just means coating the turkey with kosher salt the day before cooking. Overnight, in the refrigerator, the salt will draw out some moisture, which will mix with the salt, and then the meat will reabsorb much of that flavorful moisture.

### 2 MAINTAINING AN EVEN TEMPERATURE

An even grilling temperature in the range of 350° to 400°F is also key here. That's easy enough to achieve on a gas grill, assuming there is plenty of gas in the tank. It's a bit more challenging with a charcoal grill. Before cooking your first turkey with charcoal, make sure you have had some good experiences maintaining a live fire over the course of several hours.

### 3 SHIELDING THE BREAST MEAT

Because the breast meat cooks faster than the leg meat, you should protect the breast and slow down its rate of cooking. I do that by facing the breast down inside a broth-and-vegetable-filled pan for the first hour of cooking.

### 4 CATCHING THE PERFECT DONENESS

In a very short period of time, a turkey can turn from moist and fabulous to dry and stringy, so it's imperative that you use an instant-read thermometer and remove the turkey from the grill when the internal temperature in the thickest part of the thigh reaches 170°F.

### 5 GETTING ENOUGH REST

Finally, don't skip the resting step after your turkey comes off the grill. During that period, the turkey will finish cooking and the juices will redistribute nicely.

WAY TO PREP TURKEY THE DAY BEFORE



1. Generously season the turkey, inside and out, with kosher salt and freshly ground black pepper.



2. Refrigerate the seasoned turkey on a sheet pan, uncovered, for 12 hours. It's okay if the skin looks dry and tightened now.

WAY TO SMOKE TURKEY



1. Remove the turkey from the refrigerator and let it sit at room temperature for 1 hour. Brush the legs, breast, and wings with butter.



2. Place 1 large disposable foil pan inside the other and add the vegetables, herbs, and 2 cups of chicken broth.



3. Arrange the charcoal in a half circle on one side of the charcoal grate. A drip pan filled with warm water will help you maintain the temperature of the fire.



4. Place the turkey, breast side down, inside the foil pans and over the vegetables.



5. Add wood chips to the charcoal and set the pan over the water pan, with the legs facing the hottest side of the grill.



6. Keep the grill temperature inside the range of 350° to 400°F, adding charcoal as needed.



7. After grilling for 1 hour, flip over the turkey so that the breast side is facing up.



8. Continue grilling and smoking the turkey, occasionally adding damp wood chips.



9. After the turkey has been on the grill for 1½ hours, cover any parts that are getting too dark.

WAY TO CARVE TURKEY



**1.** Remove each half of the turkey breast by cutting lengthwise along each side of the breastbone.



**2.** Pull the first half of the breast away from the breastbone, using a sharp knife to carefully release the meat from the rib cage.



**3.** It is much easier to carve a half of a turkey breast into crosswise slices than it is to carve the breast while it is still attached to the body.